

Kleynood



*Home of
Tamboerskloof wines
& de Boerin olive oil*



Kleynood Tamboerskloof Viognier 2020

A perfect pale colour. Peach, fiolet and a lush mix of citrus show immense concentration right from the start. Both precise and dense, the scents and flavours flow through into a tightly wound rich finish, bright with citrus. The length and concentration are simply spectacular.

"The Tamboerskloof Viognier with its cunning addition of 14 % Roussanne, is an astounding wine and certainly the finest white I have tasted from this farm. The greengage theme makes it unlike any viognier I have tasted before. It is crisp and firm as well as sensual and provocative."

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Tamboerskloof

2020

750ml 60mm 8-725-4

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Tamboerskloof Viognier 2020

Technical Notes

GRAPES

86% Viognier Clone VR 642
14% Roussanne Clone RZ 522

ASPECT

Faces North

ALTITUDE

176m to 194m above MSL

DISTANCE FROM SEA

18km

SOIL TYPE

Tukulu & Kroonstad

ROOTSTOCK

US 8/7

VINES ESTABLISHED

2001-2004

TRELLISING

7 Wire Perold System

PRUNING

Bud Spurs

HARVEST DATE

Mid February 2020

BOTTLING DATE

29 June 2020

WINEMAKING RECORD

Viognier vines were suckered at least 4 times in the growing season to ensure good light exposure and airflow which in turn afforded good expression of aromas. The Viognier was harvested between 22-23.5° Balling. Roussanne grapes were harvested at around 21° Balling. Grapes were sorted three times before being left on the skins overnight to ensure good flavour extraction. They were then lightly pressed in a basket press to ensure just the right amount of phenolics extraction. Extraction was at + 450l/ton. Juice was settled overnight, racked and fermented in stainless steel, concrete egg and 3rd/4th filled barrels. Aged on lees for 4 months.

WINE ANALYSIS

Alcohol

13 % volume

Total Acid

6.1g/l

pH

3.41

Residual Sugar

2.2g/l

Cellaring Potential

2 to 3 years

WINEMAKERS COMMENTS

Pale straw colour, with a green tinge. The Viognier 2020 opens with apricots and tangerine, developing into honeysuckle, orange blossom and rose with a hint of spice and nutmeg. The entry of the wine is fresh and racy, but the weight and texture create a lingering finish, enticing your palate to ask for more.

FOOD PAIRING

The Tamboerskloof Viognier 2020 is a super versatile food-wine pairing wine and compliments anything from a perfumed Indian curry to a De Boerin olive oil-drenched caprese salad.

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Tamboerskloof Viognier Awards

Tamboerskloof Viognier 2020

- * 4 stars - John Platter wine Guide
- * 16,5 /20 points - Jancis Robinson

Tamboerskloof Viognier 2019

- * 4½ stars – John Platter Wine Guide
- * 92 points – Tim Atkin

Tamboerskloof Viognier 2018

- * 16,5/20 Points – Jancis Robinson
- * 4 stars - John Platter wine Guide

Tamboerskloof Viognier 2017

- * 93 points – Neal Martin
- * 90 points – Tim Atkin, South Africa Report
- * 4 Stars – John Platter Wine Guide

Tamboerskloof Viognier 2016

- * 91 points – Neal Martin
- * 91 points – Tim Atkin, South Africa Report

Tamboerskloof Viognier 2014

- * 16,5 /20 points - Jancis Robinson
- * 4 stars - Publication Perswijn, Geproefd and Beoodeeld 2015 (Netherlands)
- * 90 points -Tim Atkin

Tamboerskloof Viognier 2013

- * 4 stars -John Platter Wine Guide
- * 90 points – Tim Atkin



The Tamboerskloof Viognier is mainly steel fermented and matured in used French oak barrels and one concrete tank with no skin contact, blended with 14 % Roussanne, the bouquet is razor-sharp and lively, an almost “clinical” Viognier that is citrus driven, yellow plum and a touch of mirabelle developing in the glass. The palate is well balanced with a slightly creamy texture and moderate acidity, offering notes of nectarine, guava and subtle lemon thyme notes toward the finish - fresh and tensile, the acidity well judged and offering an energetic, saline and lime-tinged finish that is a joy. What a great South African Viognier and you know what? When I went back to the bottle the following day, it was even better. Tasted twice with consistent notes. – Wine Advocate, eRobertParker.com – Neal Martin

Quite spicy nose. A smell that reminds me a little of California redwood. A little salty in correct Condrieu mode. Much more interest than the average varietal Viognier. – Jancis Robinson

...“Our wine producers have done very well with the white Rhone varieties, except for the, viognier. Most of the examples I’ve tasted are simply too big, too oily. Happily, it seems that the new winemaker at Tamboerskloof, Reynie Oosthuizen, has worked out how to make it perfectly. His Viognier has a classical Northern Rhone feel to it. Finely perfumed, with wonderful peachy notes, it is fresh, low-ish in alcohol and without any overt oak notes...” - Michael Fridjhon